



PENHA LONGA
Catering

CHRISTMAS 2025



. CHRISTMAS COCKTAIL .

COLD CANAPÉS

Salmon tartare cone with wasabi aioli

Sweet potato ceviche with leche de tigre and almond

Goat cheese lollipops with sesame, walnuts, and suckling pig popcorn

Walnut bread toast with Serra cheese and olive tapenade

Cured salmon cube, sour cream, and dill with caviar

Mini brioche with veal tartare and caviar

Cauliflower foam shot with hazelnut

HOT CANAPÉS

Mushroom quiche with truffle

Chicken satay skewers with almond and curry

Mushroom and spinach croquettes

Tori no karaage with tonkatsu mayo

Cod fritters with parsley aioli

Veal croquettes with old-style mustard sauce

Mini pies (pork/poultry/vegetables)

Mini shrimp rissoles

Mini vegetable/chicken samosas with raita sauce

Mini alheira croquettes with paprika mayo

€10.00 per person – Selection of 4 pieces per person

(Additional pieces €3.60 each)

VAT included at the applicable legal rate.





. COCKTAIL DINATOIRE .

CANAPÉS

Choose 5 canapés

MINI PORTIONS

Vegetable açorda with shredded cod, tomato and garlic croutons

Confit veal in puff pastry, aligot, sautéed chestnuts

Roasted pumpkin, creamy tomato and saffron, pistachio and honey

STATION

Roast turkey leg, creamed spinach, cornbread crumble with dehydrated onion and thyme sauce

DESSERTS

Buffet or passed

Queen Cake and King Cake

Coscorões (Portuguese fried pastries)

Sonhos (Portuguese fried pastries)

Yule log

Fruit cubes (3 varieties)

€69.00 per person

VAT included at the applicable legal rate.

. CHRISTMAS MENU I.

STARTER

Green cabbage soup with chorizo powder and sautéed Portuguese cabbage with garlic

Or

Cauliflower cream soup with hazelnut crumble and cauliflower couscous

MAIN COURSE

Roasted cod with sautéed herb potatoes, cornbread crumble, and sautéed turnip greens in herb olive oil

Or

Turkey puff pastry with aligot and sautéed chestnuts with pearl onion and red wine vinegar

DESSERT

Chocolate mousse with orange textures

Or

Creamy yogurt dessert with red fruits

Queen Cake or King Cake

€55.00 per person



VAT included at the applicable legal rate.

. CHRISTMAS MENU II .

STARTER

Crab salad with Granny Smith apple tartare and spicy caviar (toasts served separately)

Or

Watercress salad with melon, Iberian ham, and caramelized almonds

MAIN COURSE

Roasted sea bass with Ribatejo-style chestnuts, vegetable garden, and almond sauce

Or

Beef tenderloin with potato and Serra cheese gratin and thyme jus

DESSERT

Ricotta and honey parfait with port wine reduction

Or

Drunken pear French toast with beer ice cream

Queen Cake or King Cake

€70.00 per person

VAT included at the applicable legal rate.



. CHRISTMAS MENU III .

STARTER

Sautéed shrimp with ginger and lemon, parsnip cream, crispy onion, and Madras velouté

Or

Crab salad with Granny Smith apple tartare and spicy caviar (toasts served separately)

MAIN COURSE – FISH

Roasted sea bass with Ribatejo-style chestnuts, vegetable garden, and almond sauce

Or

Roasted cod with sautéed herb potatoes, cornbread crumble, and sautéed turnip greens in herb olive oil

MAIN COURSE – MEAT

Rack of lamb with pea purée, fried polenta, and rosemary jus

Or

Beef tenderloin with potato and Serra cheese gratin and thyme jus

DESSERT

Christmas ball with pistachio, citrus, and vanilla

Or

Christmas igloo with Madagascar vanilla ice cream and red fruits

Queen Cake or King Cake



VAT included at the applicable legal rate.

€92.00 per person



. DESSERT BUFFET.



Fruit salad
Queen Cake and King Cake
Coscorões (Portuguese fried pastries)
Sonhos (Portuguese fried pastries)
Yule log
Red fruit cheesecake
Chocolate mousse with orange textures

€16.00 per person



VAT included at the applicable legal rate.



. CHRISTMAS BUFFET I .

COLD BUFFET

Salad bar with crudités
Breads and toasts
Olives
Selection of Portuguese cold cuts and cheeses
Cod and chickpea salad
Duck and orange escabeche

HOT BUFFET

Pumpkin cream soup with spinach
Roast turkey breast with chestnuts and pearl onions
Cod with cornbread and turnip greens
Smashed potatoes with herb olive oil and rosemary
Sautéed vegetables with fine herbs

DESSERTS

Fruit salad
Queen Cake or King Cake
Chocolate mousse with orange textures
Coscorões (Portuguese fried pastries)
Sonhos (Portuguese fried pastries)

€71.00 per person

VAT included at the applicable legal rate.



. CHRISTMAS BUFFET II .

COLD BUFFET

Salad bar with crudités
Breads and toasts
Olives
Selection of Portuguese cold cuts and cheeses
Cod and chickpea salad
Duck and orange escabeche
Shrimp with cocktail sauce
Iberian ham with melon

HOT BUFFET

Leek cream soup with toasted almonds
Beef steaks with ham and Lisbon-style sauce
Cod with creamy pil-pil, cornbread crumble, and parsley powder
Duchess potatoes with sautéed turnip greens in herb olive oil
Chickpea stew with seitan
Sautéed seasonal vegetables

DESSERTS

Fruit salad
Queen Cake and King Cake
Coscorões (Portuguese fried pastries)
Sonhos (Portuguese fried pastries)
Yule log
Red fruit cheesecake
Chocolate mousse with orange textures

99,00€ por pessoa

VAT included at the applicable legal rate.

. BEVERAGES .

WELCOME DRINK (30 minutes)

Sparkling wine and white wine
Soft drinks, juices, and mineral water

€5.00 per person

Beverages during the meal

Selected Penha Longa white and red wines
Beer, soft drinks, juices, and mineral water

€8.50 per person

Digestif

New whisky, aged brandy, or Burmester Port
liqueur

€5.00 per person

Classic Open Bar Package

White and red wine, Port wine, Martini, whisky,
vodka, rum, gin, aged brandy, national liqueurs,
national beer, variety of soft drinks, selection of
fruit juices, and water

€11.00 per person | 1 hour

€18.00 per person | 2 hours

€24.00 per person | 3 hours

Premium Open Bar Package

White and red wine, Port wine, Martini, new
whisky, aged whisky, premium vodka, premium
gin, premium rum, aged brandy, liqueurs, national
beer, soft drinks, fruit juices, and water

€15.00 per person | 1 hour

€25.00 per person | 2 hours

€29.00 per person | 3 hours

VAT included at the applicable legal rate.





Anytime
Anywhere

. OUTSIDE CATERING .

In addition to our exclusive venues, we also offer catering services
anywhere else in the country.

At your home, at your company, in a park, in a palace, or any location
of your choice.

We bring Christmas to you.

Take us wherever you want, whenever you want!

. DECORATION & FURNITURE.

PENHA LONGA BASIC PACKAGE INCLUDED

Round tables (1.60 m and 1.80 m diameter) or rectangular tables (2.20 m x 1.10 m)

Tablecloths: pearl linen, damask white, black, midnight blue (velvet)*, beige linen, and navy linen

Camelot golden chairs (with pearl or red cushions)

Porcelain, glasses, cutlery, and white cotton napkins

Buffet support tables

*Extra cost €55.00 each

NOT INCLUDED | OPTIONAL

Centerpieces – from €40.00 each

Christmas tree – from €185.00 each

Round or square glass table with white base – €45.00 each

Round or square glass table with illuminated base – €75.00 each

(Tables for 8 to 10 guests)

VAT included at the applicable legal rate.





. TERMS & CONDITIONS .

CONDITIONS

- Christmas menus are available and applicable from October 2025 to January 2026.
- All presented menus are calculated for a minimum of 50 guests. If the number of guests is lower, an additional service fee will apply, calculated according to the final guest count and menu choice.
- Timings, minimum number of participants per event, room setup, A.V. equipment, menu selection, beverage selection, entertainment, decoration, etc., must be confirmed in writing at least 15 days prior to the event.
- In non-exclusive PL Catering venues, F&B prices will be subject to additional logistics/transport costs, to be determined based on the chosen venue and F&B, after a site inspection.

PAYMENT POLICY

The organization will be responsible for advance payment of the event, according to the plan established in the contract/reservation agreement.



. TERMS & CONDITIONS .

INCLUDED

- F&B as described
- Kitchen and service staff
- Standard Penha Longa selection of decoration and materials (tablecloths, cutlery, crockery, glasses)
- Setup, teardown, and transportation of materials in exclusive PL Catering venues

NOT INCLUDED

- Venue rental and other operational costs
- Logistics and utilities (water, sewage, electricity, back of house, etc.) in non-exclusive Penha Longa Catering venues
- Staff meals (promoters, photographers, hostesses, technicians, etc.) – special rate of €30 per person (including non-alcoholic beverages)
- Menu tasting: special rate of €35 per person (includes two starters, two fish dishes, two meat dishes, and two desserts) for up to 2 people

VAT (at the legal rate):

- 13% on food
- 23% on beverages and other services



PENHA LONGA
CATERING

ANYTIME, ANYWHERE

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www.penhalongacatering.com